

# **ABSTRACT**

A device for moulding foodstuff masses comprises:

- one or more moulds (14) provided with sockets (16) which define pouring cavities;

5       - inserts (22) made of thermally conductive material associated, in a relationship of heat exchange, with the pouring cavities (16); and

- thermal-conditioning units (24), such as Peltier cells, associated to the inserts made of thermally

10       conductive material (2).

There is present a control unit (34) for generating signals for control of the thermal-conditioning units (24) so as to provide cycles of thermal treatment of the material undergoing

15       selectively pre-determined pouring.

A preferential application is in the sector of the confectionery industry.

(Figure 1)